

Small Plates and Salads

- Pan-Seared **Crab Cakes** – horseradish dijonaise & cilantro jelly 15
- Artisan Cheese** - confit garlic, marinated olives, Chef's seasonal accompaniments, selection of
3... 18 or 5... 23
- Frog Leg Lollipops** - goat cheese mousse, fresh dill salad, honey mustard vinaigrette 11
- Tea Cured **Salmon** – crostini, Chef's accompaniments 15
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
- Sweet & Sour **Brussels Sprouts** – brown butter, pork belly lardons, served family style 13
- *Organic **Spring Mix Salad** - fresh apple, dried cranberries, goat cheese, candied pecans,
wild honey & berry vinaigrette 9
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan,
caramelized onion vinaigrette 8
- * **Romaine Wedge** - parmesan cheese, anchovies, rosemary croutons, black garlic, fried capers,
caesar dressing 9.5
- Endive Salad** – pickled beets, foie gras mousse, apple, hazelnut, honey balsamic vinaigrette 12

The Chalkboard Dinner

One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating. - Luciano Pavarotti

Large Plates

- Colorado **Lamb Loin** – brown butter basted, dry herb crusted, fattoush salad, lamb bacon crumbs 30
- Pan Seared **Bone in Chicken Breasts** –lemon grass / ginger dashi, roasted cauliflower, fresh herbs 31
- Slow-Braised **Beef Short Rib** – house pickled vegetables, “potato salad”, veal demi glaze 31
- Grilled **Prime Plus Petite Filet** – black truffle Chef's butter, asparagus cassoulet, grilled asparagus,
veal demi glaze 45
- Oven-Roasted **Mushroom Wellington** - puff pastry, duxelles, roasted beet puree, blue cheese cream,
haricot verts, black garlic whipped potatoes 29
- Oven-Roasted **Beef Wellington** – puff pastry, savory pâté, dijon, duxelles, haricot vert, tomato jam,
black garlic whipped potatoes, veal demi glaze 39
- *Pan Seared **Scallops** – cream of romaine, puffed couscous, avocado mousse, local caviar 38
- Lobster Niçoise Salad** – black garlic puree, basil gel, niçoise olives, haricot verts, greek vinaigrette,
spring mix/arugula, cured egg yolk 28
- *Pan-Seared **Pekin Duck Breast** – celeriac puree, fiddlehead ferns, mushroom fritto,
spring aioli, local bee pollen 36
- ***Market Fish** – cucumber salad, dill cream, spicy popped corn, beer jelly, fried polenta **Market Price**
- Grilled **Prime Plus Ribeye** – seasonal vegetables, shallot-veal demi glaze,
whipped black garlic potatoes 10-oz...50 or 12-oz...60
- *Grilled **Bone-In Pork Chop** – tomato-saffron sauce, sweet pepper glaze, hasselback potato,
cornbread chimichurri butter 40
- Greek Lasagna** - eggplant, mozzarella, carrot, peppers, pasta, tomato sauce, fresh greens 22

Executive Chef Roque Heidler

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

*Food items may contain raw or undercooked ingredients. When not cooked to temperature, they may increase the risk of food borne illness.